

Rustichella d'Abruzzo Pasta al Ceppo

Pasta al ceppo, meaning "pasta rolled by a stick," has the same size and shape of a cinnamon stick. This delightfully chewy, meaty pasta keeps its unusual shape when cooked and captures the sauce in the middle. Serve with a fine-ground meat or vegetable ragu so that the sauce will be captured in the folds. Also wonderful when baked or served with sausage and garlic sauce. Rustichella d'Abruzzo pasta is made with the finest quality grains, blended with pure mountain spring water, extruded through bronze dies and slowly air-dried for a rustic texture that holds sauce beautifully.



Product Details

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Rustichella d'Abruzzo
CS
12
1.1 LB
793232111124
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Italy
36 months
Dry
Yes
17 LB
Durum wheat semolina, water.

